

COMMERCIAL BAKING



PURPOSE

To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in the commercial baking field.

First, refer to General Regulations, Page 9.

CLOTHING REQUIREMENT

White pants* or black-and-white checkered chef's pants*, white chef's shirt or coat*, white or black leather work shoes, white apron, white chef's hat (paper or cloth) and hairnet. A white chef's scarf is optional.

These regulations refer to clothing items that are pictured and described at:

www.skillsusastore.org. If you have questions about clothing or other logo items, call 800-401-1560 or 703-956-3723.

Note: Contestants must wear their official contest clothing to the contest orientation meeting.

ELIGIBILITY

Open to active SkillsUSA members enrolled in programs with commercial baking/pastry arts as the occupational objective.

EQUIPMENT AND MATERIALS

1. Supplied by the technical committee:
 - a. All necessary equipment and food items
2. Supplied by the contestant (at least one of each, but more per item than specified is acceptable):
 - a. One palet knife
 - b. One hand whip
 - c. One large kitchen spoon
 - d. Three pastry bags, tips and scissors
 - e. One bowl scraper
 - f. One dough knife
 - g. One serrated knife
 - h. One pastry wheel
 - i. One bench brush

- j. One grease brush
- k. One pastry brush
- l. One rolling pin
- m. Three side towels
- n. One cleaning towel
- o. One set of nested mixing bowls (1, 2 and 3 qt.)
- p. One cake comb
- q. Thermometer
- r. Timer
- s. No other food items allowed (i.e., sprinkles, decoettes, etc.)
- t. A small (battery powered or spring) scale (2 lb. to 4 lb. capacity)
- u. All competitors must create a one-page résumé using a word processor and submit the résumé electronically at: www.skillsusa.org/compete/updates.shtml. Check the Web site for further instructions.

SCOPE OF THE CONTEST

The contest will be geared toward the commercial (retail) baking business rather than commercial restaurant business.

Knowledge Performance

The contest will include a written knowledge test assessing baking fundamentals. The exam consists of 100 multiple-choice questions. Topics of the exam include: weights, measures and general baking math; classifications and properties of ingredients; handling and storage of ingredients; safety and handling; yeast raised dough products; doughnut — cake and yeast raised; cake decorating; cakes; production, scheduling, planning; laminated doughs; cookies, pies and pastries; and customer service and merchandising of products.

The written test will be scheduled during a contestant meeting and held before the performance portion of the contest.

Skill Performance

The skill performance of the contest will be the actual preparation of goods and presentation of finished products ready for sale to customers.

Contest Guidelines

1. During the contest, a predetermined selection of all necessary food items will be provided.